



E. Pira E Figli

Dolcetto d'Alba, great balance & harmony, characteristically fruity & fresh...

Denomination:

Vintage:
Grape variety:
Alcohol content:
Received awards:
Average production:
Average yield per ha:
First vintage:

Dolcetto d'Alba DOC
2010
100% Dolcetto
13% by vol.
Not available at this time
4,450 btls
55hl/ha
1990

Vineyard:

Name/location:
Type of soil:
Average age of vines:
Average altitude:
Vineyard size:

Selure, in the locality of Borgata Conterni
Monforte d'Alba
Clay, limestone & marl from the tertiary period
20 years
400 m
1.2 acre (0.5 ha)

Wine making process:

Time of harvest:
Cellar:

End of September
At the winery in the village of Barolo Fermentation:
Vinified using modern methods, automatic temperature control during fermentation, along with automated punch downs.

Aging:

Aged only in stainless steel only to highlight the big, fruity fragrances of this vintage.

Bottling:
Release:

2-4 months refinement in bottle.
Spring 2011

Wine description:

Color:
Bouquet:

Ruby red with violet reflections
Marasca cherries, wild strawberries and small red berry fruit.

Taste:

Dry, full and fresh with light tannins.

Available bottle sizes:
Pairings:

750ml
soups or pasta, simple meats, antipasti and soft to semi-sweet cheeses

Further Information:

Total acidity:
Recommended serving temperature:
Recommended type of glass:

5.9%
16°-17° Celsius
Bordeaux

